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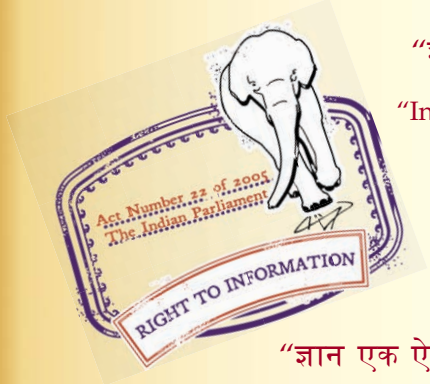

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"Knowledge is such a treasure which cannot be stolen"

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Indian Standard

CONFECTIONERY INDUSTRY — GLOSSARY OF TERMS

(First Revision)

भारतीय मानक

मिष्टान्न उद्योग — पारिभाषिक शब्दावली

(पहला पुनरीक्षण)

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BUREAU OF INDIAN STANDARDS
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

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FOREWORD

This Indian Standard (First Revision) was adopted by the Bureau of Indian Standards on 2 June 1989, after the draft finalized by the Bakery and Confectionery Industry Sectional Committee had been approved by the Food and Agriculture Division Council.

Various terms are being used in the confectionery trade in India. To have a uniform terminology and to give an authoritative definition to various terms frequently used in confectionery trade, the Bakery and Confectionery Industry Sectional Committee had decided to prepare this standard. This standard is expected to facilitate common understanding of the terms by all concerned, engaged both in the internal and export trade.

This standard was first published in 1979. It has been revised to bring it in line with the latest terminology being used in the confectionery trade.

Indian Standard

CONFECTIONERY INDUSTRY — GLOSSARY OF TERMS

(First Revision)

1 SCOPE

1.1 This standard defines the various terms frequently used in the industries concerned with the confectionery trade.

2 TERMINOLOGY

2.1 Acid Drops

Confections; generally high oiled sweets which have an acid content between 1·5 to 2 percent.

2.2 Acidulants

Substances added to food to help in preservation, chelate metals (which also help in retarding oxidation) and modify or enhance taste or flavour. These can be used with buffers to adjust *p*H which, in turn, modify physical properties. Citric acid, malic acid and tataric acid are some of the acidulants generally employed.

2.3 Aeration

Method of increasing bulk and giving better texture by mechanical or chemical occlusion of air in the confectionery.

2.4 Agar-Agar

A dried extract of red algae (a sea-weed) used as a jellying agent.

2.5 Alkalization

A process to modify the colour and flavour of cocoa powder. Also called 'Dutching'.

2.6 Almond Paste

A paste composed of crushed almonds, used for Marzipan (*see* **2.130**) production.

2.7 Almond Sugared

Almonds coated with gum and sugar syrup (a dragee).

2.8 Antibloom

An agent used to prevent unstable crystallization occurring in chocolates (as a result of adverse storage conditions or faulty tempering).

2.9 Anticaking Agents

Substances which can hold many times more than their mass of water. When added to powdered foods such as icing sugar, they prevent lumping or caking on storage.

2.10 Anti-oxidants

Substances which lengthen the induction period, thereby delaying the onset of oxidative rancidity.

2.11 Aroma

Sum of olfactory impressions derived from the volatile substances of food products.

2.12 Balling Machine

A machine which produces hard sugar balls and rolled fancy shapes.

2.13 Balsams

Viscous liquids or pastes, which are exudations from plants and find some use in flavourings.

2.14 Banking Process

Process by which sugar, gum syrup, chocolate, etc, are built up on nuts or other centres.

2.15 Batch Roller/Former

A series of horizontal tapered rollers which revolve backwards and forwards and convert product mass into a thin rope.

2.16 Baume Scale

A scale devised for convenient hydrometer reading which is related to the concentration of sugar solution.

2.17 Blanch

To arrest enzymatic activity and loosen skin of nuts, fruits, etc, by means of hot water or steam.

2.18 Block Milk

A form of solid, sweetened condensed milk where moisture content is reduced to 8 percent.

2.19 Bloom

A separation of fat or sugar on the surface of chocolates is known as fat bloom or sugar bloom.

2.20 Boiled Sugars (Sweet)

Simple formulation of sugar and glucose with colour, flavour and a limited number of other ingredients.

2.21 Boiling Starch

Modified or softened starches obtained by treatment with dilute acid solution.

2.22 Bon Bon

Liquid or nut paste centred sweet with a plastic boiled sugar sweet covering.

2.23 Brake

Twin adjustable rollers used to reduce the thickness of confectionery products.

2.24 Brazil Nut

A tropical nut (from the tree *Bertholettia excelsa*), popular as an ingredient in chocolate bars and chocolate blocks.

2.25 Brix Scale

A scale with the same purpose as Baume Scale (2.16).

2.26 Brown Sugar

Soft sugar, brownish in colour, obtained from the mother liquor after white sugar is manufactured.

2.27 Buffer

Salt used to minimize small changes in acidity.

2.28 Burnt Sugar

A product obtained from cane sugar by heating with continuous stirring in an iron pan until the whole mass turns brown and suddenly froths up.

2.29 Butternut

A large South American nut (*Juglans cinera*), pleasantly flavoured, soft and having a buttery kernel.

2.30 Butterscotch

A sweet, harder than toffees and caramel (lower water content) and with a lower milk solid content.

2.31 Cacao

Botanical name for cocoa; refers to the tree, the pods and unfermented beans from the pods.

2.32 Candied Fruits and Peels

Fruits and peels preserved in sugar syrup.

2.33 Candy

Sweet coated with sugar or sugar crystals.

2.34 Candy Test

A test of boiling sugar under standard conditions to determine how the sugar will behave when used in manufacturing operations.

2.35 Caramel Colour

A colouring matter obtained by the action of heat and ammonia or sulphur compounds on sugar.

2.36 Caramels

Soft-eating chewy toffee.

2.37 Caramelization

Condensation reaction of sugar.

2.38 Carnauba Wax

A very hard, high melting point wax obtained from leaf of *Copernica cenfera.*

2.39 Casein

The principal milk protein.

2.40 Chew

The mouth feel of a confection during mastication.

2.41 Chewing Gum

A sweet made by using gum chicle or modern synthetic chewing gum base, which could be chewed indefinitely.

2.42 Chicle

A natural latex used in chewing gum.

2.43 Chocolate

Made from pure cocoa nib, cocoa butter and sugar with or without milk.

2.44 Chocolate Confectionery

This includes chocolate coated sugar confectionery and chocolate bars and blocks.

2.45 Cocoa

Manufactured product like cocoa powder; fermented cocoa beans in bulk are also known as cocoa.

2.46 Cocoa Butter

Natural edible fat obtained from sound cocoa beans.

2.47 Cocoa Press Cake

Compressed cocoa powder after the removal of cocoa butter.

2.48 Cold Cracking

The phenomenon produced when light aerated, low moisture products are covered with chocolate and subjected to low temperature.

2.49 Comfits

Smaller panned articles from a revolving pan.

2.50 Conche

A machine where the final mixing process of chocolate is done and is responsible for the development of smoothness, fluidity and flavour.

2.51 Cofectioner's Glucose

Glucose syrup made from controlled hydrolysis of starch.

2.52 Corn Syrup

A refined and concentrated aqueous solution of *d*-glucose, maltose and other polymers of *d*-glucose obtained by controlled hydrolysis of corn starch.

2.53 Crack

A stage in boiling sugar syrup.

2.54 Cream of Tartar

Potassium hydrogen tartrate powder used to produce inversion in boiled sugar products.

2.55 Creme (Fondant)

Prepared by dissolving sugar and glucose syrup (or invert sugar) and concentrating at a temperature of 115 to 120°C to 12 percent water and which, when cooled with violent mixing and beating, the excess sugar is deposited in the form of minute crystals.

2.56 Crumb (Milk, Chocolate)

Chocolate powder prepared with condensed milk, sugar, cocoa butter, etc, by a special process.

2.57 Cyclamates

Intensely sweet powder, composed of sodium and calcium salts of cyclohexyle; used as a sweetening agent; not permitted under PFA Rules.

2.58 Depositors (Mogul)

A machine used to deposit cremes or jellies, by means of a mechanized process for printing the starch trays, moving them on a conveyor band to a multiple depositor fed from a hopper kept supplied with hot creme or jelly syrup.

2.59 Desiccated Coconut

Shredded coconut (copra) dried to a low moisture content (4 percent).

2.60 Dextrin

Modified starch prepared from starch by heat treatment in the dry state, with or without the addition of small quantities of chemical reagents.

2.61 Dextrose

D-glucose obtained by the complete hydrolysis of starch followed by purification and crystallization.

NOTES

1 Dextrose can be obtained in either anhydrous or monohydrate form.

2 The anhydrous form is called anhydrous dextrose. The hydrated form is called dextrose monohydrate.

2.62 Dietetic Chocolate

Chocolate manufactured by replacing sugar, dextrose, starch, etc, by sweeteners like sorbitol and saccharine.

2.63 Doctor

A sugar ingredient which represses the crystallization of sucrose by raising to total saturation concentration.

2.64 Dragees

Sugar coated confectionery in which sugar has been applied as successive layers of syrup, in a rotating pan.

2.65 Drinking Chocolate

Instant mixture of cocoa, sugar and added flavour, which will dissolve readily in hot water or milk.

2.66 Drop

Very high boiled sweet produced on a drop roller machine.

2.67 Dull Finish

Poor gloss.

2.68 Dusting

Coating confection with icing sugar or fine crystal sugar or anti-stick powder.

2.69 Dutching

See alkalization (**2.5**).

2.70 Easter Egg

Hollow chocolate goods shaped in the form of eggs.

2.71 Edinborough Rock

Pulled high boiled sweet, put through rollers until the required diameter is reached and then cut.

2.72 Emulsifier

A substance which when added to food is capable of facilitating a uniform dispersion of oils or fats in aqueous media or *vice versa*.

2.73 Engrossing

In panning, the building up of sugar coat on centres.

2.74 Enrober

A machine which covers a centre with a coating of chocolate or similar substance.

2.75 Equilibrium Relative Humidity (Relative Vapour Pressure)

Humidity of the atmosphere at which a foodstuff neither gains nor loses moisture.

2.76 Extra Hard Crack

A stage in sugar boiling.

2.77 Fat

Term for greasy look to a confection due to excessive inversion of sucrose during boiling.

2.78 Fat Bloom

Development of unstable fat crystals on the surface of chocolates.

2.79 Feather

A stage in sugar boiling.

2.80 Flow

Term used generally for flow behaviour of a confection.

2.81 Foam

Beaten mixture of a whipping agent in water.

2.82 Foam Test

A test for checking foaming properties of sugar and glucose syrup. High foaming value indicates poor quality.

2.83 Fondant

See Creme (**2.55**).

2.84 Fork Dipping

Coating centre by immersing in tempered chocolate and depositing on a glossy surface with the help of a thin pronged fork.

2.85 Fourres

Confectionery dipped in fondant.

2.86 Frappe

Whipped mixture of foaming agent in sugar syrup.

2.87 Fudge

Grained (low boiled) caramel which has a solid sugar crystal phase dispersed with fat and protein in a syrup phase of a saturated solution of sugar and glucose.

2.88 Gel

To form a jelly.

2.89 Gelatine

An emulsifying and thickening agent obtained from the skins and bones of animals.

2.90 Gellying Agent

A material which promotes jellying.

2.91 Glan

Amorphous 'rigid liquid' arising when cooling takes place so rapidly that crystallization does not occur.

2.92 Glassine

A supercalendered, smooth, dense, transparent or semi-transparent sheet of paper used as a protective wrapper. The paper is grease resistant and has high resistance to the passage of air and other vapours.

2.93 Glaze

To coat with a solution, which on drying produces a high gloss.

2.94 Glazed Fruits

Prepared by candying the fruit by impregnating with syrup by immersing in a concentrated sugar syrup and drying.

2.95 Glucose Syrup

See Corn syrup (**2.52**).

2.96 Golden Syrup

A partly refined sugar syrup made by partial inversion of sugar (sucrose) with acid or enzyme or both. It has a golden brown colour and is used for its colouring and flavouring properties.

2.97 Graining

Unplanned crystallization of sugar in a confection.

2.98 Guar Gum

A kind of Indian gum used mostly for stabilizing syrups. It is obtained from the endosperm of *Cyamposis tetragonolobus*, an annual plant cultivated in India.

2.99 Gum Arabic (Acacia)

Gum obtained from species of *Acacia* plants. It is used as a jellying and binding agent, also as a sealant and glaze.

2.100 Gum Mucilage

Mixture of two or more gum solutions.

2.101 Gum Tragacanth

Gum obtained from the plants of species *Asuagalus* without much value as a binder by itself, but used in conjunction with gum arabic.

2.102 Hammer Mill

Micropulveriser, with high speed rotating hammer.

2.103 Hand Candy

Simple combination of sucrose and corn syrup or sucrose alone with an acid doctor.

2.104 Hand Covering

Covering of confectionery with tempered chocolate, by hand.

2.105 Hard Boiling (High Boiling)

Boiling to a higher temperature.

2.106 Hard Crack

A stage in boiling sugar syrup.

2.107 Hyfoama

A proprietary whipping agent.

2.108 Icing Sugar (Powdered Sugar)

Sugar obtained by milling granulated sugar with or without anticaking agents.

2.109 Illipe Butter (Fat)

Also known as 'Borneo Tallow', extracted from nuts of 'Shorea' tree, has a close resemblance to cocoa butter.

2.110 Inversion

Break-down of sugar into two constituent sugars.

2.111 Invert Sugar

Mixture of approximately equal parts of dextrose and levulose.

2.112 Jam

Product resulting from cooking of fruit with sugar in certain proportions under specific conditions.

2.113 Japanese Dessert

Low boiled sweet with coconut and preserved fruit (optional).

2.114 Jelly Bean

A soft pan goods variety, where centre is made by using starch and depositing in jelly bean moulds.

2.115 Jelly Crystals

Used for table jellies by mixing colour, flavour and an acidulant to castor sugar and powdered gelatine.

2.116 Kettle

Steam jacketed warming or boiling pans.

2.117 Kneader — Mixer.

2.118 Large Ball/Pearl/Thread

a) *Large Ball* — A stage in sugar boiling.
b) *Large Pearl* — A stage in sugar boiling.
c) *Large Thread* — A stage in sugar boiling.

2.119 Leaching

Transfer of constituents from one system to another.

2.120 Leakage

Seepage of syrup from a coated or centred confection.

2.121 Lecithin

A natural emulsifier and surface active agent, which is chemically a mixture of phospholipids.

2.122 Licorice

Extract of roots of a special species of plant known for its medicinal properties and is used in special types of Licorice confection.

2.123 Light Crack

A stage in boiling syrup.

2.124 Liquid Sugar

Commercial mixture of sugars offered in syrup form.

2.125 Lozenges

Confection make of powdered sugar with certain binding materials and lubricants with the addition of suitable colours and flavours.

2.126 Maple

A natural sugar, with health giving properties obtained from maple tree.

2.127 Marmalade

Preserve of orange or specified fruit.

2.128 Marshmellow

A foam confectionery made from root of marsh-mellow; variations include jelly like aerated confection made by mixing sugar/glucose with gelatine, egg albumen and hyfoama. Has a higher moisture content than nougat.

2.129 Masscuite

Mixture of golden syrup and sugar crystals.

2.130 Marzipan

Paste composed of crushed almonds and sugar.

2.131 Medium Crack

Stage in boiling sugar syrup.

2.132 Melangeur

A machine used for preliminary mixing of chocolate ingredients.

2.133 Microfilm Cooker

A cooking unit for sugar and glucose syrup on the principle of evaporating a thin film of syrup spread over a heated surface inside a cylinder.

2.134 Milk Crumb

See Crumb (**2.56**).

2.135 Mintoes

Type of hard boiling where aeration is obtained by inclusion of frappe and peppermint oil flavour.

2.136 Mogul

Machine for depositing confectionery mixture into impressions formed in starch or in rubber mats.

2.137 Moulding

Casting of liquid chocolate into moulds followed by cooling and remoulding.

2.138 Myvacet

A release agent, acetylated monoglyceride.

2.139 Nibs

Broker kernel obtained from deshelled roasted cocoa beans.

2.140 Noisette

Chocolate nut paste in which roasted hazelnuts are ground with sugar and cocoa liquor.

2.141 Non-pareils

A type of smaller pan goods, where free flowing, coarse, crystal granulated sugar is used.

2.142 Nougats

A high boiled syrup to which is added a frappe which is made from egg albumen, gelatine and hyfoama.

2.143 Nougatines

These resemble marzipans but are prepared with hazelnuts instead of almonds.

2.144 Oleoresin

Extracted flavouring substance from spices by means of a pure solvent, which extracts many other aromatic substances and which, when evaporated, gives a tenacious resinous substance, tolerably resembling the flavour in the spice.

2.145 On the Turn

Change of a boiled sugar mass from the plastic to the glassy state.

2.146 Oscillating Granulator

A machine with an attachment turning backwards and forwards, used to prepare granules for compressed tablets.

2.147 Palm Kernel Oil

Oil derived from the kernel of the oil palm.

2.148 Palm Oil

Oil derived from the fruit of the oil palm.

2.149 Panning

The process of building up in a controlled manner, a sugar or chocolate coating on confectionery centres. The coating is hard when cane sugar or beet sugar only is used, and soft when glucose syrup is used.

2.150 Pastilles

A softer gum sweet, cast into dry starch and sanded with sugar.

2.151 Peanut Butter

Not a 'butter' but roasted and crushed groundnuts containing about 45 percent oil and over 25 percent protein, and formed into a smooth paste.

2.152 Pearling

A process of sugar panning where syrup with a small addition of gum arabic is allowed to drip in a controlled flow.

2.153 Pectin

The gelatinizing agent natural to fruits.

2.154 Piping Jelly

Jellies prepared from fruit puree for sugar confectionery.

2.155 Plastic State

Semi-labile state of high boiled sugar syrup during cooking.

2.156 Pliofilm

A clear film obtained from crepe rubber.

2.157 Pralines

Roasted nut pastes refined with sugar.

2.158 Pudding

Soft mixture of animal or vegetable ingredients especially mixed or enclosed in flour or other farinaceous food and cooked by boiling, steaming or baking.

2.159 Pulling

Repeated stretching and folding of high boiled sugar syrup, carried on the revolving arm of a pulling machine.

2.160 Purees (Pulp)

A thickened, cooked pulp of fruits used as centre filling.

2.161 Refiner

Machine used for obtaining the required particle size in chocolates, to get smoothness.

2.162 Release Agent

An edible, flavourless substance which, when interspersed between a confection and the surface receiving it prevents adhesion.

2.163 Roller Dried Milk

Thickened milk processed to powder on slow revolving drums.

2.164 Rope

Rod of cooked sugar syrup produced on a forming machine.

2.165 Rostoplast

A machine to mould sweet ropes when in plastic condition.

2.166 Saccharine

White crystallized powder, 500 times as sweet as sucrose; used as an artificial sweetener.

2.167 Sanding

To coat confection with icing sugar or fine sugar crystals.

2.168 Polyvinyl Dichloride (PVDC)

A type of coating given to flexible packing material to impart sealing and other barrier properties.

2.169 Seeding

Addition of a small amount of sugar crystals (seed) to a super-saturated syrup to promote crystallization.

2.170 Shellac

Refined form of lac which is the resinous secretion of the lac insect, used as a glaze.

2.171 Silicone

Repellent or anti-release agent.

2.172 Silvering

Coating with silver leaf in glass revolving pan (silver dragees).

2.173 Small Ball

Stage in sugar boiling.

2.174 Small Pearl

Stage in sugar boiling.

2.175 Snap

Breaking characteristics of a confection.

2.176 Sugar Bloom

Development of fine sugar clusters on the chocolate surface.

2.177 Sugar Confectionery

This includes boiled sweets, toffees, fudge, fondants, jellies, pastilles and other confectionery not coated with chocolate. It does not include biscuits or cakes.

2.178 Sweating

Appearance of droplets of moisture or sugar syrup on the surface of a confection.

2.179 Synerisis

A phenomenon resulting in breakdown of the jelly with syrup oozing out of the jelly.

2.180 Talc

French chalk.

2.181 Teflon

Polytetrafluoroethylene; has an extremely low co-efficient of friction and is used for coating the surface of equipment to avoid the sticking of food material coming in contact with the surface of the equipment.

2.182 Tempering

To process chocolate so that any crystallization of fat occurs in a stable modification.

2.183 Terpenes

Essential oils contain a proportion of oil substances which are unsaturated hydrocarbons known as terpenes.

2.184 Theobroma Cacao

Cocoa tree.

2.185 Thread

A state in boiling sugar syrup.

2.186 Toffee

Boiled sugar confectioneries made essentially out of sugar, edible fat and water. It is hard and chewy, unlike caramel which is soft eating.

2.187 Tolu Balsam

A soft adhesive solid exudation of a plant, used as flavouring agent.

2.188 Treacle

Thick black viscous liquid obtained from partially inverted, filtered molasses.

2.189 Turkish Delight

Sweet made from thin boiling starch (a gelatinizing agent) with honey, flour and rose otto.

2.190 Viscose Film

Cellulose film made by reacting wood pulp with sodium hydroxide solution.

2.191 Wetting

Charge of syrup added during sugar panning.

2.192 Whey Powder

White powder by-product in cheese making.

2.193 Whip

To beat a syrup mixture so that air becomes entrapped.

2.194 Whipping Agent

Product which promotes formation of stable whips and foams.

2.195 Winnowing

Separation of shell from the nut.

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